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Next, skewer **54** can be formed from a single rod **66** having a first end **68** and a second end **70**. Rod **66** is bent to form an elongated member **72** having a loop portion **74** adjacent a tip **76**. Loop portion **74** is designed to receive a lifting device **77** to permit insertion and removal of poultry support **50** from cooking vessel **64** with reduced exposure of the user to hot surfaces and hot oil. First and second rod ends **68**, **70** extend radially outwardly to define a skewer base **78** that is connected to an underside **80** of support element **52**. Connection of skewer base **78** can be accomplished using a mechanical fastener **82**, such as a rivet. However, any suitable assembly technique can be utilized, including, but not limited to welding, brazing or adhesives. Thus., skewer **54** has increased rigidity and strength to resist bending and deformation. Alternatively, skewer **54** can be attached on a top side **84** of support element **52**.

Poultry support **50** is preferably made of a metal such as aluminum to provide sufficient strength and resist corrosion. However, any appropriate material can be used, including but not limited to, glass, stainless steel, or copper.

I claim:

1. A poultry frying apparatus comprising:

a liquid retaining vessel having a bottom surface and a first diameter;

a raised rack comprising a support base and a central rod extending upwardly from the support base to terminate in an upper end thereof;

the support base having an overall dimension smaller than the first diameter;

the upper end of the central rod including an attachment portion; and

a handle for selectively engaging the attachment portion for removal and insertion of the rack from the vessel; the support base including a spacer portion for spacing at least part of the support base from the bottom surface of the vessel when the support base is inserted in the vessel.

2. The frying apparatus of claim 1, wherein the spacer portion comprises a plurality of feet.

3. A poultry frying apparatus, comprising:

a liquid retaining vessel having a bottom surface and a first diameter;

a support base having an overall dimension smaller than the first diameter;

poultry skewering means extending from the support base to be passed through poultry by entering the poultry generally at a base portion of the poultry neck and exiting the poultry generally in the region of the poultry tail;

the support base being formed with an outer periphery and at least one opening located inwardly of the outer periphery for allowing flow of liquid;

the skewering means including an attachment portion at an upper end for selective engagement with a handle.

4. The frying apparatus of claim 3, wherein the attachment portion forms a loop and the handle comprises a grab hook.

5. The frying apparatus of claim 3, wherein the support base is formed with an upper surface and a lower surface and includes a plurality of feet extending from the lower surface.

6. The frying apparatus of claim 3, wherein the periphery of the support base defines a predetermined total area including a liquid flow area defined by the at least one opening, the flow area comprising at least one third of the total area.

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7. The frying apparatus of claim 3, wherein the height of the liquid retaining vessel is substantially greater than the first diameter.

8. The frying apparatus of claim 3, wherein the support base includes a spacer portion defined by a depending wall for engagement with the bottom surface of the liquid containing vessel.

9. A cooking apparatus for deep frying whole poultry, comprising:

a liquid retaining vessel having a bottom surface and a first diameter;

a base having an overall dimension that is smaller than the first diameter;

a poultry skewer having an elongate body portion terminating in first and second ends, the first end being attached to the base and the elongate body portion being adapted to be passed through the poultry by way of the second end entering the poultry generally at a base portion of the poultry neck and exiting the poultry generally in the region of the poultry tail, the second end having an attachment portion; and

a removable handle for selectively engaging the attachment portion for raising and lowering the poultry relative to the vessel.

10. The cooking apparatus of claim 9, wherein the base is provided with a plurality of openings.

11. The cooking apparatus of claim 9, wherein the base has an upper surface and bottom surface, and further comprises a plurality of feet adjacent to the bottom surface of the base.

12. The cooking apparatus of claim 9, wherein the height of the liquid retaining vessel is substantially greater than the first diameter.

13. The cooking apparatus of claim 9, wherein the handle includes a hook and the attachment portion of the second end forms a loop.

14. An apparatus for frying poultry in a cooking fluid comprising:

a liquid retaining vessel having a bottom surface;

a support base receivable in the vessel and configured to space the support base from the bottom surface of the vessel and to cooperate with the vessel to define at least one flow passageway for circulation of the cooking fluid around the poultry; and

a retainer mounted on the support base for supporting the poultry in a predetermined position relative to the support base; and

the retainer including a lifting section thereof for inserting and removing the poultry from the vessel.

15. The poultry frying apparatus of claim 14, wherein the lifting section includes a loop disposed on the retainer.

16. The poultry flying apparatus of claim 15, wherein the lifting section further comprises a handle removably connected to the loop.

17. The poultry frying apparatus of claim 14, wherein tie lifting section includes a bent portion of the retainer.

18. The poultry frying apparatus of claim 14, wherein the lifting section includes an arcuate portion of the retainer.

19. The poultry frying apparatus of claim 14, wherein the lifting section comprises a handle having a generally triangular shape to provide easy grasping.

20. The poultry frying apparatus of claim 19, wherein the handle further includes a hook.